



CERTIFICATION OF CARCASS CHARACTERISTICS FOR COMPLIANCE WITH APPROVED SPECIFICATIONS

Purpose

This instruction defines general responsibilities of applicants and Meat Grading and Certification (MGC) Branch personnel for the certification of carcasses for compliance with approved specifications. Procedures for specific plants are described in local MGC Branch Quality Plans and, when applicable, applicants' Product Quality Control (PQC) plans.

Procedures

Graders:



1. When required in the program's specification, ensure the applicant has a valid PQC program in effect for the product to be certified.

Applicant:

1. Evaluate eligible carcasses or sides for compliance with specification requirements.
2. Identify eligible carcasses on the chain or stationary rail in the cooler with a stamped impression of the applicable letters and numbers according to the specification or program for which certification is requested. Identify carcasses on each forequarter and/or hindquarter, or as specified in approved PQC program documentation. Alternative methods of identification may be approved by the Grading and Certification Director and included in the approved PQC program and MGC Branch Quality Plan.
3. Segregate identified carcasses and present for certification on a stationary rail in an easily accessible area under adequate lighting (MGC Instruction 500, Beef, Bullock, and Bull Grading Methods and Procedures). In situations where large volumes of certified carcasses prevent segregation in the cooler, Assistant Directors of Grading and Certification may approve alternate procedures for certification on moving chains.

Graders:

1. Identify all carcasses presented for appropriate quality and yield grades. If only one program is being performed, it is allowable to place the Accepted As Specified bronze stamp on the forequarter or hindquarter in lieu of the applicable quality grade stamp. In this case the Schedule stamp shall be placed immediately adjacent to the Accepted As Specified stamp, or an alternative identification method approved by the Grading and Certification Director may be used.
2. Evaluate carcasses identified by the applicant for compliance with the appropriate characteristics in accordance with Official United States Standards for Grades of Carcass Beef.
3. Identify carcasses found to be in compliance with the applicable specification by placing an impression of the Accepted As Specified bronze stamp on each hindquarter and/or forequarter of the carcass as specified in the PQC program and MGC Branch Quality Plan.
4. Record certified products on form MGC-5-6, Live Animal/Carcass Certification Worksheet.

Click on document to view - PDF files	
	
Exhibit A MGC 5-6 Worksheet	Exhibit B MGC 5-6 Summary

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, age, disability, and where applicable, sex, marital status, familial status, parental status, religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or part of an individual's income is derived from any public assistance program. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD). To file a complaint of discrimination, write to USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, or call (800) 795-3272 (voice) or (202) 720-6382 (TDD). USDA is an equal opportunity provider and employer.

☐ THIS DOCUMENT HAS BEEN REVISED

LIVE ANIMAL/CARCASS CERTIFICATION WORKSHEET

[illegible]

TOTAL LIVE ANIMALS IDENTIFIED						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY

AVERAGE CARCASS WEIGHT						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY

SPECIES
1 = BEEF
2 = VEAL, CALF
3 = LAMB, YEARLING
MUTTON, MUTTON
4 = BULL, BULLOCK
5 = PORK

SPECIES

- 1 = BEEF
2 = VEAL, CALF
3 = LAMB, YEARLING
MUTTON, MUTTON
4 = BULL, BULLOCK
5 = PORK

CARCASS/CUT

- 0 = CARCASS
1 = HINDQUARTER,
HINDSADDLE
2 = FOREQUARTER,
FORESADDLE
3 = ROUND
4 = LOIN
5 = RIB
6 = CHUCK
7 = OTHER

QUALITY

- 0 = NOT PERFORMED
1 = PRIME
2 = CHOICE
3 = SELECT, GOOD
4 = STANDARD
5 = COMMERCIAL
6 = UTILITY
7 = CUTTER
8 = CANNER
9 = CULL

YIELD

- 0 = NOT PERFORMED
1 = 1
2 = 2
3 = 3
4 = 4
5 = 5

[illegible]

Exhibit B

U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE

SUMMARY OF LIVE ANIMAL/CARCASS CERTIFICATION WORKSHEET

SCHEDULE	WEEK BEGINNING DATE						APPLICANT INFORMATION										
	MONTH		DAY		CY		APPLICANT NUMBER										(NAME, CITY, STATE)
	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	

TOTAL LIVE ANIMALS IDENTIFIED
0

SUMMARY OF NUMBER OF CARCASSES/CUTS IDENTIFIED							
SCHEDULE SUBCODE	GRADING CODE				TOTAL	PERCENTAGE OF IDENTIFIED GRADED	PERCENTAGE OF IDENTIFIED LIVE
	0	0	0	0	0		
	0	0	0	0	0		
	0	0	0	0	0		
	0	0	0	0	0		
	0	0	0	0	0		
	0	0	0	0	0		
	0	0	0	0	0		
	0	0	0	0	0		
	0	0	0	0	0		
	0	0	0	0	0		
	0	0	0	0	0		
	0	0	0	0	0		
TOTAL					0		